

**Amendments to the claims**

This listing of claims will replace all prior versions and listings of claims, of record in the present application.

**Listing of claims:**

1. (Currently Amended) A cold-mixed pie crust mixture comprising as its major constituents flour, water, and a frozen oil/fat system~~]~~ having zero hydrogenated fat constituents;

wherein the frozen oil/fat system is a frozen long-chain, naturally occurring vegetable oil having at least sixteen carbon atoms;

wherein said naturally occurring oil is non-winterized, and has a freezing point of between + 5° C and -35° C, at which freezing point said frozen oil/fat system has a consistency similar to that of pork lard at + 4°C;

wherein up to 50% of the water constituent, when first mixed at least with the flour constituent, is shaved, flaked, or finely ground ice; and

wherein the major constituents are mixed together in a room or mixing environment having a temperature of + 5° C to 20°C.

2. (Currently Amended) The cold-mixed pie crust mixture of claim 1, wherein the vegetable oil of the frozen oil/fat system is a naturally occurring saturated, partially saturated, or unsaturated oil chosen from the group consisting of canola oil, flaxseed oil, sunflower oil, corn oil, olive oil, soybean oil, peanut oil, cottonseed oil, safflower oil, palm oil, and mixtures [and combinations] thereof.

3. Previously Cancelled

4. Previously Cancelled

5. Previously Cancelled

6. (Previously Amended) The cold-mixed pie crust mixture of claim 1, wherein the ranges of the major constituents, in weight percentage, are as follows:

flour	45% to 59%
water	9% to 18%
frozen oil/fat system	22% to 35%

7. (Previously Amended) The cold-mixed pie crust mixture of claim 6, further comprising minor constituents chosen from the group consisting of:

- zero to 6.00% by weight of sweeteners;
- zero to 2.00% by weight of salt;
- zero to 0.50% by weight of baking soda;
- zero to 0.75% by weight of preservative.

8. (Previously Amended) The cold-mixed pie crust mixture of claim 1, wherein the temperature of the flour constituent prior to mixing is in the range of 0°C to 15°C.

9. (Previously Amended) The cold-mixed pie crust mixture of claim 1, wherein the temperature of the pie crust mixture when first mixed is in the range of 5°C to 10°C.

10. Cancelled

11. (Currently Amended) A method of producing a cold-mixed pie crust mixture comprising as its major constituents flour, water, and a frozen oil/fat system ~~[-and]~~ having ~~reduced saturated fat and~~ zero hydrogenated fat constituents, said method comprising the steps of:

(a) cooling a naturally occurring, non-winterized long-chain vegetable oil having at least sixteen carbon atoms to a freezing temperature in the range of +5°C to -35°C, so as to obtain a frozen oil/fat system, at which freezing point said frozen oil/fat system has a consistency similar to that of pork lard at +4°C;

(b) cooling water to a temperature in the range of 0°C to +15°C so that up to 50% of the water constituent, when first mixed at least with the flour constituent, is shaved, flaked, or finely ground ice;

(c) mixing said flour constituent, said water constituent, and said frozen oil/fat system in a room or mixing environment having a temperature of 5°C to 20°C, so as to form a cold-mixed pie crust mixture.

12. (Previously Amended) The method of claim 11, wherein the flour constituent is cooled to a temperature of 0°C to +15°C prior to step (c).

13. Previously Cancelled

14. (Currently Amended) The method of claim 11, wherein the vegetable oil is a naturally occurring saturated, partially saturated, or unsaturated oil chosen from the group consisting of canola oil, flaxseed oil, sunflower oil, corn oil, olive oil, soybean oil, peanut oil, cottonseed oil, safflower oil, palm oil, and mixtures [and combinations] thereof.

15. Previously Cancelled

16. Previously Cancelled

17. (Original) The method of claim 11, wherein the ranges of flour, water, and frozen oil/fat system constituents of the pie crust mixture are as follows:

flour	46% to 59% by weight
water	9% to 18% by weight
frozen oil/fat system	22% to 35% by weight.

18. (Original) The method of claim 11, wherein the pie crust mixture comprises minor constituents chosen from the group consisting of:

- zero to 6.00% by weight of sweeteners;
- zero to 2.00% by weight of salt;
- zero to 0.50% by weight of baking soda;
- zero to 0.75% by weight of preservative.

19. (Original) The method of claim 11, wherein the temperature of the mixture of step (c) is in the range of from 5°C to 10°C.

20. Cancelled